



Hampton Division of Fire & Rescue Prevention Section

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5-Alarm Festival & Chili Cook-off

In celebration of the 2015 Fire Prevention Month the Hampton Fire & Rescue is again sponsoring the 5-Alarm Festival & Chili Cook-off in Carousel Park on Saturday, October 3, 2015, from 12:00 p.m. – 4:00 p.m. The festival allows guests an opportunity to explore a variety of fire and rescue equipment and apparatus, and talk with our personnel in the fun-filled atmosphere of the cook-off competition.

It is also a perfect opportunity for you to show off your culinary talents in the Chili Cook-off from 12:00 p.m. – 2:00 p.m.! We would love to have you participate in this friendly, high-spirited competition.

Additionally, prizes will be awarded for Mayor's Choice, Fire Chief's Choice, 5-Alarm, False Alarm, Best Presentation and Best Cornbread. Proceeds from chili sales will be dedicated to the promotion of fire safety education for the citizens of Hampton.

There is more good news! We have made this s hassle-free event:

- There is **NO** entrance fee
- There is **NO** Health Department fee

The registration package, Cook-off rules, and health department requirements follow for your convenience. If you have questions, feel free to call or email Susan "Subalu" Knopfle at 727-1210 or sknopfle@hampton.gov.

Thank you for your consideration in participating in this great event!

Susan

REGISTER EARLY!
SPACE IS LIMITED

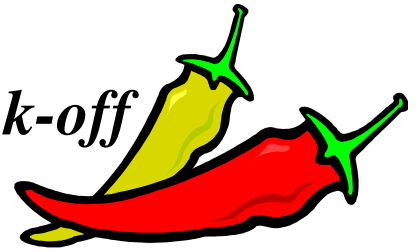
5-Alarm Festival & Chili Cook-off

Carousel Park • Downtown Hampton

Saturday, October 3, 2015

12 noon to 4pm

DEADLINE TO REGISTER: SEPTEMBER 11, 2015



CHILI COOK-OFF ENTRY FORM

TEAM NAME: _____

CHIEF COOK: _____ ASSISTANT: 1 _____

ADDRESS: _____ ASSISTANT: 2 _____

CITY/ZIP: _____ ASSISTANT: 3 _____

PHONE #: _____ ASSISTANT: 4 _____

EMAIL ADDRESS: _____

I will have ☐ ONE ☐ TWO chili samples (indicate how many)

If you would like to cook next to another team, submit both entry forms together and provide the team name here.

TEAM NAME: _____

Please take a moment to read the attached rules and Health Department requirements before completing the remainder of the entry form.

Categories Awarded

<input type="checkbox"/> Fire Chief's Choice	<input type="checkbox"/> Mayor's Choice
<input type="checkbox"/> People's Choice	<input type="checkbox"/> 5-Alarm
<input type="checkbox"/> False Alarm	<input type="checkbox"/> Best Presentation
<input type="checkbox"/> Best Decorated Set-up	<input type="checkbox"/> Best Cornbread

I have read and understand the Cook-off rules and Health Department requirements for this event. I will practice good sportsmanship and abide by Hampton Fire & Rescue's motto, "Citizens First Because We Care."

Signature: _____ Date: _____

Team Leader

MAIL OR FAX:

Susan Knopfle, Fire Prevention Section

1300 Thomas Street

Hampton, Virginia 23669

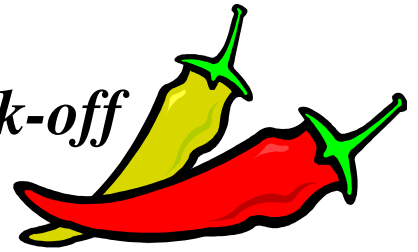
If you have questions, please call or email Susan at, 757.727.1210, or sknopfle@hampton.gov. FAX 757.727.1213

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COOK-OFF RULES

- Any Station, City Department, Business or Citizen can form a team to participate in the Chili Cook-Off.
- Teams can make chili and/or cornbread.
- Chili must be fully prepared on site. NO prep work can be done at home; per Hampton Health Department regulations [please see attached].
- Cornbread entries can be prepared at home.
- **Be prepared to make seven (7) gallons of chili minimum.** You will need enough to last through 2 hours of serving and the judges' samples. (We've increased the minimum because we ran out of chili the past several years.)
- We need to know if you are going to be serving one or two types of chili.
- Provided for you: Tents, tables, sampling cups, spoons, napkins, tickets, wash stations, electricity, instant-read thermometers, ground-cover.
- You must provide: Chili, toppings, self-contained heat source [Sterno, crock pot, propane, etc.], serving utensils, booth decorations, cleaning supplies, coolers.
- Grills cannot be used under the tent, and must have a cover and ground cover
- **YOU MUST BE WILLING TO TASTE YOUR OWN CHILI!**
- Traditional chili characteristics are taste, consistency, aroma, color and of course, bite! Be creative, the rules for the ingredients are... there are no rules... anything [within reason] goes!
- Each contestant will be assigned a number immediately prior to judging.
- There will be no consumption of "frosty adult beverages."
- All contestants must keep their chili at a serving temperature of 140 degrees and must keep chili covered with a tight-fitting lid when not serving. All contestants must keep a clean and sanitary work area.
- It's all in a name! Give your creation a unique name. The more far-out and crazy the name, the better your chili will taste! Creative showmanship will not hurt your votes either!
- Teams must be at the tent with their booth set up no later than 9:00 a.m. on Saturday, October 3, 2015.
- The public cook-off tasting starts at Noon and ends at 2:00 p.m.
- Prizes are awarded based on decisions of the Judges. Criteria for judging includes:
 - Taste, appearance, aroma, bite, showmanship, best name.
- People Choice Award: The **HIGHLY COVETED GOLDEN CHILI POT** is given to the team collecting the largest number of public voting tickets.
- Charges to the public are as follows:
 - Sample Cups \$.50 each
- There will be a booth set up for the purchase of tickets.
- Fire Prevention will be on-site to sell hot dogs/hamburgers/chips and beverages.
- Space is limited to 10 teams. Register early!
- This is a fun family-oriented event. Good luck to all!

HAMPTON HEALTH DEPARTMENT

Requirements for Temporary Food Service Establishments at Special Events

Introduction

The following requirements are pursuant to Chapter 15 of the City of Hampton, Virginia, Ordinance and Code Regulating Food and Food Establishments, and Section 32 of the Rules and Regulations of the Board of Health, Commonwealth of Virginia, Governing Restaurants. They are intended to answer the most commonly asked questions regarding temporary food service establishments.

Please read these requirements carefully. They will include examples and alternative solutions to the most common problems found in outdoor food service concessions. For additional information, please call 727-2570.

REQUIREMENTS

I. PERMIT

- A. Persons responsible for the preparation and/or serving of food (for sale, distribution or gift to the public), are required to obtain a Health Department Permit. The concessionaire will not be approved until the food concession application has been reviewed and approved by the Health Department.
- B. Applications for a Health Department Permit must be received at least 1 week (5 business days) prior to each event.
- C. The Health Department Permit is not transferable to another party.
- D. Only food items listed on the application can be sold unless changes are approved by the Health Department in advance. No changes will be accepted the day of an event.

II. FEES

- A. As of July 1, 2002, the General Assembly passed legislation requiring an annual fee be paid by temporary food vendors. The \$40.00 fee or proof of payment of fee will be required before a Permit will be issued. **** NOTE: This fee is being paid by Hampton Fire & Rescue for the Chili Cook-off ****
- B. Exemptions to the fee:
 - 1. Churches
 - 2. Volunteer Fire and First Aid Squads
 - 3. School organizations

III. FOOD AND BEVERAGE

A. SOURCE

- 1. **NO HOME PREPARED FOODS.** All food products, including beverages, ice, and water must come from a Health Department approved source (e.g., restaurant, grocery or wholesale). Baked items such as cookies, cakes, and pies are the only exception and may be prepared at home. These items, however, must be protected from external contamination by being individually wrapped, whether sold whole or sliced. Baked goods containing cream fillings are prohibited.

2. All shellfish (oysters, clams, mussels) must have proper identification tags. (Shellfish Shipper I.D.'s) These tags must be made available onsite for verification purposes by the Health Department.

B. TRANSPORTATION

Foods must be transported covered or wrapped and in a sanitary manner. Those food items considered potentially hazardous must be kept refrigerated below 41 degrees F or held hot above 140 degrees F during transportation. Potentially hazardous foods include, but are not limited to, such foods as meat, fish, seafood, poultry, dairy products, eggs, and pasta.

C. STORAGE

1. All food products and utensils (plates, cups, spoons, knives, and forks) must be stored up off of the ground (6"). Pallets, tables and empty boxes may serve as storage racks.
2. No food or drink items can be stored in direct contact with un-drained ice.
 - a. Beverage containers (cans, bottles) may be stored in **drained** ice provided the drainage creates no nuisance. Drain the cooler into a bucket or other container for easy disposal.
 - b. Adequate or sufficient "blue-ice" packets can be used to keep foods cold (< 41 degrees F) instead of ice.
 - c. Storage of food, utensils or equipment in plastic "garbage bags" is prohibited. Only food-grade plastic is acceptable.
 - d. No Styrofoam ice chests can be used. All surfaces must be of hard plastic or metal.
3. Electric refrigeration, freezer or refrigerated truck is preferred if applicable and available.

D. PREPARATION AND HANDLING

1. All foods, unless prepared in an approved, permitted establishment, must be prepared on site. However, on site preparation should be minimized through menu selection.
2. Prepackaged foods are easier, safer, and more convenient.
3. **The use of charcoal grills is prohibited.** Gas (propane or natural gas) grills are recommended.
4. Potentially hazardous foods such as meat, fish, shellfish, poultry, dairy products, eggs, etc., are to be kept colder than 41 degrees F or hotter than 140 degrees F. When cooking, all foods shall be cooked to an internal temperature of at least 165 degrees F.
5. Do not thaw frozen foods at air temperature. Purchase unfrozen products, thaw under refrigeration or thaw as part of the cooking process.
6. Provide an instant-read thermometer to test food for proper temperatures.
7. Precautions are to be taken to minimize contamination by patrons from coughing, sneezing, etc., through the use of barriers (e.g., sneeze shields, tables, barriers, etc.). **All open flat top grills must have sneeze barriers in place in front of them to separate the grilling food from the public.** Tables are not considered to be acceptable.
8. Foods are to be served in, or with, single-service utensils.

9. Condiments:

- a. Individual packets or squeeze bottles are preferred.
- b. **NO OPEN BOWLS** or jars of condiments are allowed.
- c. Items such as chili, onions, lettuce, or tomato must be applied by an employee. Self-service of these items is prohibited.

IV. EQUIPMENT AND UTENSILS

- A. Adequate equipment for refrigeration and hot holding of foods must be provided.
- B. Adequate cleaning supplies must be provided. They include: detergent, buckets, bleach and water for sanitizing equipment and utensils.
- C. Utensils
 - a. Single service cups, bowls, plates, etc. must be served from the original container (e.g., plastic bag) or from an approved dispenser.
 - b. You must provide adequate utensils such as spatulas, tongs, forks, ice scoops, etc., for handling foods.
 - c. Single service knives, forks and spoons are to be dispensed properly from original containers or individually wrapped, or otherwise adequately protected.
 - d. **A three compartment tub setup must be provided on site to allow for the proper washing, rinsing and sanitizing of soiled utensils.** A chlorine test kit (test strips) must also be provided.

V. PHYSICAL FACILITIES

- A. Overhead protection is required over all food operations. When open flames are involved in the cooking process, the overhead protection must be fireproof in accordance with current fire codes. Fire extinguishers should also be provided. Examples include a tent, awning, or fly.
- B. Facilities should be designed to minimize contamination by dust, insects, etc. **Ground cover in the form of plastic, a tarp, carpet, mats, canvas or other acceptable material shall be provided and placed on the ground. It must be sufficient to cover the entire area under the overhead protection that is required and provided.**
- C. Toilet facilities must be provided and conveniently located.
- D. Solid Waste Disposal
 - 1. All garbage/refuse must be containerized and properly disposed of during and after the event.
- E. Containers for liquid waste must be provided; drainage onto the ground from ice chests, coolers, refrigerators, etc., is prohibited. All liquid waste must be disposed of properly in a sanitary sewer or other approved receptacle.

VI. PERSONAL HYGIENE

- A. A suitable means for hand washing must be provided.
 - 1. Soap and water should be used.
 - 2. Moist towelettes / pop-up baby wipes may be used as an alternative in a concession with limited food preparation (e.g., hot dogs, popcorn, etc.). This must be approved by the Health Department on a case-by-case basis.
 - 3. Plastic gloves must be worn whenever food is handled directly with hands.
- B. Effective hair restraints shall be worn when dealing with long hair. Jewelry and long nails should not be worn on the hands.
- C. No food shall be handled in a manner that creates a health hazard.
- D. **No smoking, eating or drinking in any food preparation area will be allowed.**

- VII. The applicant shall comply with any special requirements of the Health Department issuing this permit.

You are reminded that you must obtain a business license from the Commissioner of Revenues Office (727-6183) for all food sales. **** Note: This is not required for the Chili Cook-Off ****

Hampton Health Department
Environmental Health
March 2003